

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273 or
visit our website at wphousewares.com
Please read operating instructions
before using this product.
Please keep original box and packing materials
in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model BBME25US1 Printed in China REV 1.0

All trademarks, service marks and trade names (collectively the "Marks") are proprietary
to Wolfgang Puck World Wide.



Wolfgang Puck

Divided Bread Pan

Use and Care



wolfgang puck
Bistro
collection



Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian fusion restaurant in San Diego. Home chefs can also share Mr. Puck's talents through his cookbooks, cutlery, cookware and, of course, through his appliances!

Table of Contents

Wolfgang Puck Story	3
Know Your Divided Bread Pan	5
Before Your First Use	6
Care & Cleaning	6
Helpful Hints	7
Recipes	8
Measuring Charts	23
Limited Warranty	24
Contact Information	Back page

Know Your Divided Bread Pan



The Kneading Blades provided with your Divided Bread Pan cannot be used with your full size 2.5lb Bread Pan, nor can the 2.5lb bread pan blades be used in your Divided Bread Pan.

Doing so can cause damage to your Breadmaker and/or Bread Pan.

Before Your First Use

Wash in hot, sudsy water or in the dishwasher. DO NOT use abrasive cleaners or metal scouring pads. Rinse and dry thoroughly.

Care & Cleaning

Both the baking pan and kneading blades have nonstick surfaces. Do not use any harsh cleansers, abrasive materials, or utensils that may scratch the surfaces. Over time, the nonstick surface may change in appearance due to moisture and steam. This is normal and has no effect on its use or quality. Do not place the kneading blades or bread pan in the dishwasher.

Remove the baking pan and kneading blades from the baking chamber before cleaning. Wipe the outside of the baking pan with a damp cloth. Wash the inside of the baking pan with warm, soapy water. If the kneading blades get stuck, fill the baking pan with hot water and soak for 30 minutes or until they loosen and can be removed easily. If the hole in the kneading blades become clogged, carefully clean it out with a wooden or plastic toothpick.

Helpful Hints

- 1 You should always choose two recipes that share the same settings before baking.
- 2 If you only want to use one side of the pan then remove the paddle from the empty side and add 2 cups of water to that pan before turning machine on.
- 3 It will not help to use non-stick sprays in this pan. The mixing of the ingredients will just mix it in.
- 4 The easiest way to remove breads from the pan is to allow them to rest for 10 minutes after baking.
- 5 For tips on easy removal from pan see photos and chart in this manual.
- 6 Leaving breads in the machine after baking on the KEEP WARM setting will significantly change the outer crust. It will be thicker and harder.
- 7 Do not double any recipes using this pan.
- 8 This pan is excellent for those who enjoy making jams and jellies.
- 9 Jams and jellies will overflow if you attempt to double them using this pan.
- 10 For jams and jellies use no more than 1 1/2 cups of fruit and 3 cups of sugar.
- 11 For yeast breads do not use more than 1 3/4 cups flour in a recipe.
- 12 It is helpful to check on the mixing periodically, especially in the beginning stages to see that all ingredients are being mixed in. Sometimes dry ingredients collect in the corners.
- 13 Recipes from "Home Style Bread Making With Marian Getz" can be divided in half for use in this pan.
- 14 This pan is excellent for those who must avoid gluten or are on a restrictive diet.
- 15 To divide a favorite recipe to a smaller size to fit this pan see recipe conversion chart in this manual keeping in mind that the maximum amount of flour in a yeast recipe is 1 3/4 cups.

Recipes

All-American Wheat Bread

Makes 1 loaf

INGREDIENTS

1/2 cup room temperature water
1 tablespoon olive oil
1 tablespoon honey
1 large egg
1 tablespoon powdered milk
1 teaspoon vital wheat gluten
1 1/2 teaspoons kosher salt
1/2 cup 100% whole wheat flour
1 cup unbleached bread flour
3/4 teaspoon bread machine yeast

METHOD

- 1 Combine ingredients in half of pan in order listed.
- 2 Choose another recipe using the BASIC setting and add those ingredients to the other half of the pan; close lid.
- 3 Press MENU and select BASIC.
- 4 Press SIZE and select LARGE.
- 5 Press COLOR and select DARK.
- 6 Press START.
- 7 Allow finished bread to rest for 10 minutes before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Easy White Sandwich Bread

Makes 1 loaf

INGREDIENTS

1/2 cup room temperature water
1/2 teaspoon apple cider vinegar
1 1/2 teaspoons granulated sugar
1 1/2 teaspoons kosher salt
2 tablespoons vegetable oil
1 1/2 cups unbleached bread flour
1 1/4 teaspoons bread machine yeast

METHOD

- 1 Combine ingredients in half of pan in order listed.
- 2 Choose another recipe using the BASIC setting and add those ingredients to the other half of the pan; close lid.
- 3 Press MENU and select BASIC.
- 4 Press SIZE and select LARGE.
- 5 Press COLOR and select DARK.
- 6 Press START.
- 7 Allow finished bread to rest for 10 minutes before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Hawaiian Sweet Bread

Makes 1 loaf

INGREDIENTS

1/3 cup room temperature water
1/2 teaspoon vanilla extract
1/2 teaspoon fresh lemon zest
1/2 teaspoon fresh orange zest
1 large egg
2 tablespoons unsalted butter, melted
2 tablespoons powdered milk
1 teaspoon kosher salt
3 tablespoons granulated sugar
1 3/4 cups unbleached bread flour
1 1/8 teaspoons bread machine yeast

METHOD

- 1 Combine ingredients in half of pan in order listed.
- 2 Choose another recipe using the SWEET setting and add those ingredients to the other half of the pan; close lid.
- 3 Press MENU and select SWEET.
- 4 Press SIZE and select LARGE.
- 5 Press COLOR and select DARK.
- 6 Press START.
- 7 Allow finished bread to rest for 10 minutes before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Gingerbread Cake

Makes 4 - 6 servings

INGREDIENTS

1/3 cup buttermilk
1/4 cup unsalted butter, melted
1/3 cup molasses
1 large egg
1/3 cup light brown sugar, packed
1/4 teaspoon baking soda
1 teaspoon each ground ginger, cinnamon and clove
3/4 cup unbleached all purpose flour
1/2 teaspoon kosher salt

METHOD

- 1 Add all ingredients to half of bread maker pan.
- 2 Choose another recipe using the CAKE setting and add those ingredients to the other half of the pan; close lid.
- 3 Press MENU and select CAKE.
- 4 Press COLOR and select DARK.
- 5 Press START.
- 6 After 5 minutes check to see that all ingredients are mixed thoroughly.
- 7 Allow finished brownies to rest for 10 minutes before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Brownies

Makes 6 brownies

INGREDIENTS

1/2 cup unsalted butter, melted
1 cup granulated sugar
2 large eggs
1/4 teaspoon kosher salt
1/2 teaspoon vanilla extract
1/4 cup good quality cocoa
1/2 cup unbleached all purpose flour

METHOD

- 1 Add all ingredients to half of bread maker pan.
- 2 Choose another recipe using the CAKE setting and add those ingredients to the other half of the pan; close lid.
- 3 Press MENU and select CAKE.
- 4 Press COLOR and select DARK.
- 5 Press START.
- 6 After 5 minutes check to see that all ingredients are mixed thoroughly.
- 7 Allow finished brownies to rest for 10 minutes before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Chocolate Yeast Bread

Makes 1 loaf

INGREDIENTS

1/2 cup water, at room temperature
2 tablespoons unsalted butter, melted
2 tablespoons granulated sugar
1 large egg
1 teaspoon vanilla extract
1/2 teaspoon butter vanilla extract
2 tablespoons powdered milk
1 1/2 teaspoons vital wheat gluten
1 teaspoon kosher salt
3 tablespoons good quality cocoa
1 2/3 cups unbleached bread flour
1 1/4 teaspoon bread machine yeast

METHOD

- 1 Combine all ingredients in order listed to half of bread maker pan.
- 2 Choose another recipe using the SWEET setting and add those ingredients to the other half of the pan; close lid.
- 4 Press MENU and select SWEET.
- 5 Press COLOR and select DARK.
- 6 Press START.
- 7 Allow finished bread to rest for 10 minutes before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Pineapple Jam

Makes about 4 cups

INGREDIENTS

- 1 1/2 cups pureed fresh pineapple
- 3 cups granulated sugar
- 1 1/2 teaspoons citric acid or 2 tablespoons fresh lemon juice
- 2 pouches (3 oz. each) liquid fruit pectin

METHOD

- 1 Combine ingredients in one side of the bread maker pan, stir to combine.
- 2 Choose another jam recipe to make and add ingredients to other half of pan.
- 3 Stir to combine; close lid.
- 4 Press MENU and select JAM.
- 5 Press START.
- 6 When jam is finished store in jars or containers and refrigerate for up to 3 months or freeze for up to 1 year.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Cherry Jam

Makes about 4 cups

INGREDIENTS

- 1 1/2 cups pureed fresh tart red cherries (not dark cherries)
- 3 cups granulated sugar
- 1 1/2 teaspoons citric acid or 2 tablespoons fresh lemon juice
- 2 pouches (3 oz. each) liquid fruit pectin

METHOD

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Plum Jam

Makes about 4 cups

INGREDIENTS

- 1 1/2 cups fresh plum pulp with skins
- 3 cups granulated sugar
- 1 1/2 teaspoons citric acid or 2 Tablespoons fresh lemon juice
- 2 pouches (3 oz. each) liquid fruit pectin

METHOD

- 1 Combine ingredients in one side of the bread maker pan, stir to combine.
- 2 Choose another jam recipe to make and add ingredients to other half of pan.
- 3 Stir to combine; close lid.
- 4 Press MENU and select JAM.
- 5 Press START.
- 6 When jam is finished store in jars or containers and refrigerate for up to 3 months or freeze for up to 1 year.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Cantaloupe Jelly

Makes about 4 cups

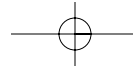
INGREDIENTS

- 1 1/2 cups pureed fresh cantaloupe
- 3 cups granulated sugar
- 1 1/2 teaspoons citric acid or 2 tablespoons fresh lemon juice
- 2 pouches (3 oz. each) liquid fruit pectin

METHOD

- 1 Combine ingredients in one side of the bread maker pan, stir to combine.
- 2 Choose another jam recipe to make and add ingredients to other half of pan.
- 3 Stir to combine; close lid.
- 4 Press MENU and select JAM.
- 5 Press START.
- 6 When jam is finished store in jars or containers and refrigerate for up to 3 months or freeze for up to 1 year.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef



Gluten Free Garlic-Herb Bread

Makes 1 loaf

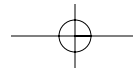
INGREDIENTS

1/2 cup plus 1 tablespoon water
 1/8 cup olive oil
 1 teaspoon cider vinegar
 2 large eggs
 2 teaspoons tamari
 3 cloves garlic, chopped
 1/4 cup yellow onion, chopped
 1 tablespoon fresh rosemary, chopped
 1 teaspoon fresh thyme, chopped
 5 - 6 fresh basil leaves, torn
 1 1/2 teaspoons kosher salt
 1 cup brown rice flour
 2 1/2 tablespoons potato starch flour
 2 1/2 tablespoons tapioca starch flour
 2 1/2 tablespoons garfava flour,
 a mixture of garbanzo bean and fava bean flour
 1 tablespoon powdered egg whites
 1/8 cup granulated sugar
 1 teaspoon xanthan gum
 1 teaspoon unflavored gelatin
 1 tablespoon bread machine yeast

METHOD

- 1 Add first 5 ingredients to half of bread maker pan.
- 2 Prepare vegetables and set aside.
- 3 Hand whisk together remaining dry ingredients in a medium bowl. This is important to evenly distribute the xanthan gum and gelatin otherwise there will be clumping. Add mixture to the bread maker pan.
- 4 Add vegetables to the mixture. Choose another recipe using the GLUTEN FREE setting and add those ingredients to the other half of the pan; close lid.
- 5 Press MENU and select GLUTEN FREE.
- 6 Press COLOR and select DARK.
- 7 Press START
- 8 Allow finished bread to rest for 10 minutes before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef



Gluten Free Buttercrust Bread

Makes 1 loaf

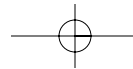
INGREDIENTS

3/4 cup room temperature water
 1/2 teaspoon apple cider vinegar
 2 tablespoons unsalted butter, melted
 2 large eggs
 3 tablespoons powdered milk
 32 tablespoons granulated sugar
 1/2 cup corn starch
 6 tablespoons garfava flour,
 a mixture of garbanzo bean and fava bean flours
 1/8 cup sorghum flour
 1/2 cup tapioca starch flour
 1 1/2 teaspoons xanthan gum
 1 1/2 teaspoons unflavored gelatin
 1 ? teaspoon kosher salt
 1 tablespoon bread machine yeast

METHOD

- 1 Add first 4 ingredients to half of bread maker pan.
- 2 Hand whisk together remaining dry ingredients in a medium bowl. This is important to evenly distribute the xanthan gum and gelatin otherwise there will be clumping. Add mixture to the bread maker pan.
- 3 Choose another recipe using the GLUTEN FREE setting and add those ingredients to the other half of the pan; close lid.
- 4 Press MENU and select GLUTEN FREE.
- 5 Press COLOR and select DARK.
- 6 Press START.
- 7 Allow finished bread to rest for 10 minutes before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef



Gluten Free Brownies

Makes 6 brownies

INGREDIENTS

1/2 cup unsalted butter, melted
 1 cup granulated sugar
 2 large eggs
 1/8 teaspoon kosher salt
 1/2 teaspoon vanilla extract
 1/4 cup good quality cocoa
 1/8 cup sweet rice flour
 2 1/2 tablespoons tapioca flour
 2 1/2 tablespoons cornstarch
 1 teaspoon potato flour
 1/4 teaspoon unflavored gelatin
 1/4 teaspoon xanthan gum

METHOD

- 1 Add first 5 ingredients to half of bread maker pan.
- 2 Hand whisk together remaining dry ingredients in a medium bowl. This is important to evenly distribute the xanthan gum and gelatin otherwise there will be clumping. Add mixture to the bread maker pan.
- 3 Choose another recipe using the CAKE setting and add those ingredients to the other half of the pan; close lid.
- 4 Press MENU and select CAKE.
- 5 Press COLOR and select DARK.
- 6 Press START.
- 7 After 5 minutes check to see that all ingredients are mixed thoroughly.
- 8 Allow finished brownies to rest for 10 minutes before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Gluten Free Zucchini Bread

Makes 1 loaf

INGREDIENTS

1 1/2 cups zucchini, shredded and squeezed to remove excess water	1 1/2 teaspoons potato flour
3/4 cup granulated sugar	1/2 teaspoon unflavored gelatin
3 tablespoon unsalted butter, melted	1/2 teaspoon xanthan gum
1 large egg	1/2 teaspoon baking soda
1/8 cup sour cream	1/2 teaspoon baking powder
2 teaspoons lemon juice	1/2 teaspoon ground cinnamon
1/4 cup sweet rice flour	1 teaspoons kosher salt
6 tablespoons tapioca flour	1/4 cup pecan pieces
6 tablespoons cornstarch	

METHOD

- 1 Shred zucchini using the large holes of a hand grater or food processor. Place in a towel and squeeze to remove moisture.
- 2 Place zucchini, sugar, butter, eggs, sour cream and lemon juice in half of bread maker pan.
- 3 Hand whisk together remaining ingredients, except for pecans, in a medium bowl. This is important to evenly distribute the xanthan gum and gelatin otherwise there will be clumping.
- 4 Pour this mixture into the pan and choose another recipe using the CAKE setting and add those ingredients to the other half of the pan; close lid.
- 5 Press MENU and select CAKE.
- 6 Press COLOR and select DARK.
- 7 Press Start.
- 7 Allow finished bread to rest for 10 minutes before removing from pan.

TIP

Be sure to wring the moisture out of the zucchini well before adding it to the recipe or the bread will have a gummy texture and the flavor will suffer.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

If a recipe calls for this much	To make a half batch use this much
3 cups	1 1/2 cups
2 3/4 cups	1 cup + 6 tablespoons
2 2/3 cups	1 1/3 cups
2 1/2 cups	1 1/4 cups
2 1/3 cups	1 cup + 2 1/2 tablespoons
2 1/4 cups	1 cup + 1 tablespoon
2 cups	1 cup
1 3/4 cups	1/2 cup + 6 tablespoons
1 2/3 cups	1/2 cup + 5 tablespoons
1 1/2 cups	3/4 cup
1 1/3 cups	1/2 cup + 2 1/2 tablespoons
1 1/4 cups	1/2 cup + 2 tablespoons
1 cup	1/2 cup
3/4 cup	6 tablespoons
2/3 cup	5 tablespoons
1/2 cup	1/4 cup
1/3 cup	2 1/2 tablespoons
1/4 cup	2 tablespoons
1 tablespoon	1 1/2 teaspoons
1 teaspoon	1/2 teaspoon
1/2 teaspoon	1/4 teaspoon

Equivalent Measures Chart

CUPS = FLUID OUNCES = TABLESPOONS = TEASPOONS

1 c	8 oz	16 tbsp	48 tsp
3/4 c	6 oz	12 tbsp	36 tsp
2/3 c	5 oz	11 tbsp	32 tsp
1/2 c	4 oz	8 tbsp	24 tsp
1/3 c	3 oz	5 tbsp	16 tsp
1/4 c	2 oz	4 tbsp	12 tsp
1/8 c	1 oz	2 tbsp	6 tsp
1/16 c	1/2 oz	1 tbsp	3 tsp

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.